

Lunchtime Blackboard

One Course £6.90
Two Courses £8.50
Three Courses £10.50

see blackboard

Pré-Théâtre Blackboard

order by 7pm Tuesday to Friday - not Saturdays

One Course £7.90
Two Courses £9.50
Three Courses £12.50

NB: tables must be vacated by 8.15pm

Menu d'Hiver

Starter & Main £12.50 (lunchtime only)
Three Courses £16.50

Velouté au Potiron Pumpkin and winter vegetable soup, thickened with potato for a velvety texture

Terrine de Chevreuil Maison chef's venison terrine served with shallot compote, mixed salad and condiments

Tartelette Poireau et Munster tartlet with leek fondue, and Alsace's Munster cheese topping, served with mixed salad

Mousse de Poisson Nantua fresh fish mousse, served hot with sauce Nantua (smooth lobster bisque and tomato based, slightly spicy)

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Tartiflette Savoyarde alpine bake of potato, golden onion, white wine, cream, diced bacon, topped with slices of Reblochon cheese - salad leaves

Onglet à l'Echalote French cut of beef steak (it can only be ordered blue, rare or medium) with shallot and veal stock sauce - sauteed potatoes & vegetable garnish

Médallion de Porc Lardé medallion of pork wrapped in smoked bacon, served with grainy mustard and sage sauce - sauteed potatoes & vegetable garnish

Rouget à la Piperade fillets of red mullet with piperade (tomato, green and red peppers and mild Basque chilli) - pommes noisettes and vegetable garnish

Tartiflette Vegetarienne alpine bake of potato, golden onion, white wine, cream, mushroom, topped with slices of Reblochon cheese - salad leaves

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Assiette de Fromages plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Eclair au Café Sauce Baileys home made éclair with coffee creme patissiere filling, served with Baileys sauce

Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Fondant Poire Chocolat layers of biscuit base, pear in red wine and soft darkchocolate fondant, served with pear coulis

Sorbet Mangue et Cassis mango and blackcurrant sorbets, served in home made biscuit tulip decorated with fresh fruit wafers

Tartelette au Chocolat dark chocolate tartlet served with red fruit coulis

Menu

Gastronomique

Three Courses £21.50

Gratinée à l'Oignon home made onion soup with croutons, white wine and Comté cheese, finished in the oven

Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot

Moules Normandes steamed mussels Normandy style with cider, cream, butter, shallot, and parsley

Salade Gourmande poached egg, smoked duck breast slices, sauteed duck gizzards and garlic croutons with mixed salad leaves

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Chevreuil aux Myrtilles fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable cocktail

Cassoulet Toulousain rich bake of white beans, duck confit, Toulouse sausage, smoked belly pork and salt pork shoulder - mixed salad leaves

Magret de Canard au Poivre Vert barbery duck breast cooked pink, served with green peppercorn sauce - gratin dauphinois & vegetable cocktail

Loup à l'Orange Confite et Gingembre fillet of seabass with candied orange and fresh ginger sauce - pommes noisettes and vegetable cocktail

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Assiette de Fromages plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Eclair au Café Sauce Baileys home made éclair with coffee creme patissiere filling, served with Baileys sauce

Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Fondant Poire Chocolat layers of biscuit base, pear in red wine and soft darkchocolate fondant, served with pear coulis

Sorbet Mangue et Cassis mango and blackcurrant sorbets, served in home made biscuit tulip decorated with fresh fruit wafers

Tartelette au Chocolat dark chocolate tartlet served with red fruit coulis

Jan - Feb - Mar
2010



Please note:
conditions for parties of 5 and
more are shown on the back
page

Starters

- Velouté au Potiron** £4.50
Pumpkin and winter vegetable soup, thickened with potato for a velvety texture
- Terrine de Chevreuil Maison** £4.50
chef's venison terrine served with shallot compote, mixed salad and condiments
- Tartelette Poireau et Munster** £5.00
tartlet with leek fondue, and Alsace's Munster cheese topping, served with mixed salad
- Mousse de Poisson Nantua** £5.50
fresh fish mousse, served hot with sauce Nantua (smooth lobster bisque with tomato, slightly spicy)
- Gratinée à l'Oignon** £5.50
home made onion soup with croutons, white wine and Comté cheese, finished in the oven
- Escargots de Bourgogne** £5.50
six Burgundy snails with garlic and parsley butter served piping hot
- Moules Normandes** £6.50
steamed mussels Normandy style with cider, cream, butter, shallot, and parsley
- Salade Gourmande** £6.50
poached egg, smoked duck breast slices, sauteed duck gizzards and garlic croutons with mixed salad leaves
- Gambas au Cognac** £7.00
shell-on tiger prawns flambeed in Cognac and finished with fresh cream
- Chèvre Chaud Ardéchois** £7.50
Pelardon goat's cheese, diced smoked bacon, walnuts and garlic croutons, served with mixed salad leaves

Fish and Vegetarian

- Rouget à la Piperade** £12.00
fillets of red mullet with piperade (tomato, green and red peppers and mild Basque chilli) - pommes noisettes and vegetable garnish
- Loup à l'Orange Confite et Gingembre** £14.50
fillet of seabass with candied orange and fresh ginger sauce - pommes noisettes and vegetable cocktail
- Tartiflette Vegetarienne** £11.50
alpine bake of potato, golden onion, white wine, cream, mushroom, topped with slices of Reblochon cheese - salad leaves

Meat and Game

- Tartiflette Savoyarde** £11.50
Alpine bake of potato, golden onion, white wine, cream, diced bacon, topped with slices of Reblochon cheese - salad leaves
- Onglet à l'Echalote** £12.00
French cut of beef steak (it can only be ordered blue, rare or medium) with shallot and veal stock sauce - sauteed potatoes & vegetable garnish
- Médallion de Porc Lardé** £12.00
medallion of pork wrapped in smoked bacon, served with grainy mustard and sage sauce - sauteed potatoes & vegetable garnish

- Chevreuil aux Myrtilles** £14.50
fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable cocktail
- Cassoulet Toulousain** £15.00
rich bake of white beans, duck confit, Toulouse sausage, smoked belly pork and salt pork shoulder - mixed salad leaves
- Magret de Canard au Poivre Vert** £16.00
barbary duck breast cooked pink, served with green peppercorn sauce - gratin dauphinois & vegetable cocktail
- Souris d'Agneau au Thym Frais** £16.50
lamb shank with lamb stock and fresh thyme jus - pommes Sarladaises and vegetable cocktail
- Civet de Sanglier au Vin Rouge** £14.50
wild boar casserole in rich red wine sauce - gratin dauphinois & vegetable cocktail

Side Dishes

- Salade Verte** £2.00
mixed salad leaves with vinaigrette dressing
- Pommes Sautées** £2.00
new potatoes blanched then sliced and finished in the pan
- Pommes Frites** £2.00
deep fried chipped potatoes (lunchtime only)
- Vegetable Garnish** £2.50
Chef's vegetable garnish of the day
- Vegetable Cocktail** £2.75
cocktail of seasonal vegetables tossed in the pan
- Pommes Sarladaises** £3.50
diced potatoes sautéed in goose fat with chopped garlic and fresh parsley
- Gratin Dauphinois** £3.50
soft potato slices slowly cooked with cream, garlic, and grated nutmeg

Cheeses

- Assiette de Fromages** £4.75
plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Desserts

- Eclair au Café Sauce Baileys** £4.75
home made éclair with coffee creme patissiere filling, served with Baileys sauce
- Crème Brulée à la Vanille de Tahiti** £4.75
classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!
- Fondant Poire Chocolat** £4.75
layers of biscuit base, pear in red wine and soft darkchocolate fondant, served with pear coulis
- Sorbet Mangue et Cassis** £4.75
mango and blackcurrant sorbets, served in home made biscuit tulip decorated with fresh fruit wafers
- Tartelette au Chocolat** £4.75
dark chocolate tartlet served with red fruit coulis